# **NFPA 96 Determination Form**

Answer all the following questions with either yes or no.

Is the cooking equipment being installed commercial equipment? \_\_\_\_\_

Is the building a commercial building? \_\_\_\_\_

Is the building something other than a family dwelling or apartment building? \_\_\_\_\_

Does the building offer accommodations for more than three outsiders? \_\_\_\_\_

Is the building an institutional building? \_\_\_\_\_

Does the institutional building offer accommodations for more than 6 outsiders? \_\_\_\_\_

If you have answered yes to any of the preceding questions then the facility is required to provide protection and equipment as required by NFPA 96, 1976 edition.

## Interpretations from NFPA 96

## 1998 Edition

**1-1.1** This edition of NFPA 96 provides the minimum fire safety requirements (preventative and operative) related to the design, installation, operation, inspection, and maintenance of all public and private cooking operations except for single-family usage. These requirements include, but are not limited to, all manner of cooking equipment exhaust hoods, grease removal devices, exhaust ductwork, exhaust fans, dampers, fire-extinguishing equipment, and all other auxiliary or ancillary components or systems that are involved in the capture, containment, and control of grease-laden cooking effluent.

#### 1976 Edition

**1-1 Scope.** This edition of NFPA 96 covers basic requirements for the design, installation, and use of exhaust system components including (1) hoods; (2) grease removal devices; (3) exhaust ducts; (4) dampers; (5)air moving devices; (6) auxiliary equipment; and (7) fire extinguishing equipment for the exhaust system and the cooking equipment used therewith in commercial, industrial, institutional, and similar cooking applications. This standard does not apply to installation for normal residential family use.

Reference: 1-1

## F.I. 76-10

**>Question 1:** Do the requirements of Section 1-1 of NFPA 96 apply to all cooking equipment other than those installed for residential use, including such processes as boiling meat and preparing soups or stews?

Answer: Yes.

**Question 2:** Do the requirements of Section 1-1 of NFPA 96 apply to residential-type cooking equipment, such as a 30-inch range, installed in a commercial building?

Answer: Yes.

Issue edition: 1976

Reference:- 1-1

Date: September 1978

1998 Edition

Reference: 1-1

F.I. 87-2

**Background:** The scope of NFPA 96 refers to exhaust systems and cooking equipment used in commercial, industrial, institutional, and similar cooking applications.

**Question:** Based on the conditions outlined below, does Section 1-1 intend that the requirements of NFPA 96 be applicable to a residential type cooking range with ductless hood used for therapy in a health care occupancy and not used to serve the institutional cooking needs of the facility?

- 1. The residential cooking equipment is located in a health care facility but is not a part of the kitchen facilities used for preparing meals for patients.
- 2. The residential cooking equipment is located in a therapy room, where the equipment is used for therapy/training of patients. The equipment is not used to supplement or support cooking operations of the facility's institutional kitchen.
- 3. Cooking therapy/training is conducted only with supervision of facility staff.
- 4. The equipment id off when not used and can be turned on only by facility staff using a lockable safety switch.

5. Cooking therapy/training is not a daily activity.

Answer: Yes.

**Comment:** Technically the answer is yes, but there may be mitigating circumstances such as cooking volume, type of cooking, individual supervision, and expected security. This is a highly subjective area and some authorities having jurisdiction might rule this to be residential cooking.

Issue Edition: 1987

Reference:- 1-1

Issue Date: June 21, 1989

Effective Date: July 11, 1989

# NFPA 101 Life Safety Code

## 1997 Edition

**7-2.3** Commercial cooking equipment shall be installed in accordance with NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations.

Exception: Existing installations shall be permitted to be continued in service, subject to approval by the authority having jurisdiction.